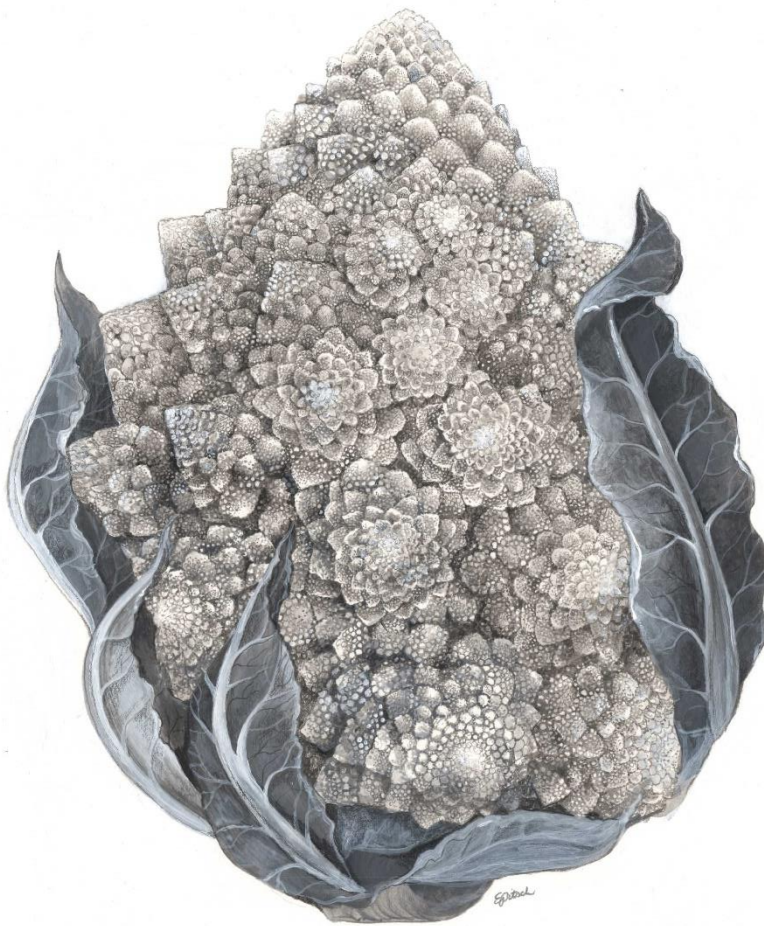




HUNTER VALLEY

Winter



Romanesco
Image by Emma-Jane Pitsch

VEGETARIAN MENU

Optional Addition. 4g Western Australian Manjimup black truffle. 20 (per course)

First

Cauliflower chawanmushi, smoked and pickled cauliflower, puffed sushi rice

Second

Buffalo whey risotto, Burradoc mozzarella, broad beans, meyer lemon, wood sorrel

Jerusalem artichoke and Binnorie brie tart, Branxton pecans, honey

Third

Wood-fired heirloom pumpkin, chickpea puree, charred shallot, ginger pickled choko

House-made haloumi, woodfired and pureed celeriac, wattleseed, nashi pear

Sides

Charred kipfler potato, sage and rosemary salt **10**

Winter garden leaf salad, eschalot, pear and honey vinaigrette **10**

Charred kipfler potato, fresh Manjimup truffle, truffle butter, truffled pecorino, chives **28**

Optional Cheese Course 20

Truffled pecorino custard, roasted hazelnut, honey, buckwheat and rosemary wafer

Single slice cheese, toasted sourdough, house accompaniments

Palate Cleanser

Udder Farm vanilla yoghurt, Hungerford Hill verjuice granita, fingerlime

Fourth

Muse coconut

Apple, rhubarb, Binnorie mascarpone, verjuice caramel, oat brown butter crumble, malt wafer

Muscovado heirloom pumpkin, fig jam, anise myrtle and pumpkin oil ice cream, whiskey butterscotch

Four Courses	140	Wine Pairing	95
Optional Cheese Course	20	Wine Pairing	12

Please note: Payments via AMEX incur a 1.6% cost of acceptance surcharge